

# Rosato 2021

Indicazione Geografica Tipica



<b>Production area</b>	Montalcino, Sant'Angelo in Colle. Hilly lands at about 250m above sea level.
<b>Vineyard</b>	The soil is rich in clay and has low fertility. Spacing: 2,40 x 0,90 m (4'600 vines / ha).
<b>Vinification</b>	Manual harvest in 2 moments: the first one at the beginning of September during a thinning to favour freshness and acidity, and the second one at the beginning of October.  After a brief maceration in a steel tank, the must is separated from the skins. The fermentation follows, keeping the temperature below 20°C.
<b>Ageing</b>	2 months on fine lees. Bottled on December 17 <sup>th</sup> , 2021.
<b>Color</b>	Bright pink.
<b>Bouquet</b>	Fresh and fruity.
<b>Taste</b>	Great drinkability. At the taste it is balanced, supported by a good acidity and a persistent finish.

Serving Temperature 12°C  
Production 2021: 1'300 bottles